

**AMENDMENTS TO THE SPECIFICATION:**

Please amend the paragraph beginning at page 1, line 8, as follows:

As used herein, the term "milk protein" denotes any native protein found in milk, particularly cow milk, and partially hydrolyzed proteins obtained therefrom, such as caseinates and hydrolyzed or partially hydrolyzed caseinates, lactoglobulines, whey proteins or milk powder and their hydrolyzates which can be obtained by known methods (e.g., by a acidic or ~~acidic~~alkaline treatment of the protein, or by enzymatic treatment with a protease) with degree of hydrolysis (DH) of, e.g., up to 25%, up to 15%, or up to 10%. Especially preferred are caseinates such as sodium caseinates, and hydrolyzates or partially hydrolyzed caseinates, whey protein isolates or hydrolyzed whey proteins having a protein content of more than 80% by weight and degree of hydrolysis of up to 25%, up to 15%, or up to 10%.

Please amend the paragraph beginning on page 1, line 18, as follows:

In one aspect of the invention, the novel formulations may additionally contain carbohydrates or carbohydrate derivatives that act as a protective coating material, e.g. dextrans, sugar syrup, ~~pectines~~pectins, carragenans, starch and starch derivatives, celluloses or cellulose derivatives like carboxymethyl cellulose, plant proteins or partially hydrolyzed plant proteins that act as protective colloids, e.g. as obtained from potato protein, soy protein, wheat protein, pea protein, rice protein or lupin protein. In a particular aspect of the invention, a plant protein hydrolysate is used at least 80% of which has a molecular weight distribution below 2500 Daltons. Such additional carbohydrates or carbohydrate derivatives or proteins may be present in the formulations of the invention in an amount of from 2-20 wt.-% based on the total amount of carbohydrates or protein in the dry formulation. The use of mixtures with carbohydrates or carbohydrate derivatives or plant proteins or plant protein hydrolysates may reduce loss of active

ingredient in thermal treatment of the formulation and may improve stability of active ingredient.

The term "milk protein composition" thus comprises milk protein and/or partially hydrolyzed milk proteins as well as mixtures thereof with carbohydrates or carbohydrate derivatives and/or plant proteins or hydrolyzed plant proteins.

Please amend the paragraph beginning on page 2, line 30, as follows:

a mixture of caseinate, ~~especial~~especially sodium caseinate, a hydrolyzed plant protein, especially rice or soy or potato protein, and a reducing sugar, e.g. fructose;

Please amend the paragraph beginning on page 3, line 6, as follows:

a mixture of hydrolyzed caseinate, ~~especial~~especially hydrolyzed sodium caseinate, a hydrolyzed plant protein, especially rice or soy or potato protein, and a reducing sugar, e.g. fructose;

Please amend the paragraph beginning on page 3, line 17, as follows:

Suitably, in a first step of the process of the invention, the milk protein composition is dispersed in water. Thereafter, the fat-soluble active ingredient is emulsified, suitably in a liquid state, i.e. with adequate warming and/or as a solution in an appropriate solvent, into the aqueous dispersion of the protein. Alternatively a suspension of the solid active may be produced by appropriate procedures like milling. The emulsion is then, optionally after removal of excess solvent, ~~sprayed~~spray dried. The ~~spraying~~spray-drying can ~~effected~~ be accomplished by using conventional technology of spray-drying, spray drying in combination with fluidized-bed granulation (the latter technique commonly known as fluidized spray drying or FSD), or by a powder-catch technique where sprayed emulsion droplets are caught in a bed of an absorbant such as starch or calcium silicate or silicic acid or calcium carbonate or mixtures thereof and subsequently dried.